



## Easter Brunch 2018

\$79 | per person plus tax and gratuity

### **fresh baked brioche "monkey bread"**

*caramel, pecan, cream cheese frosting*

### starters

*choice of one*

#### **smoked salmon & pretzel stick**

*roasted tomato cream cheese, sunflower sprouts, shallots, fried capers*

#### **lemon ricotta pancakes**

*blueberry compote, meyer lemon whipped cream*

#### **house-made maple bacon**

*grilled Noble bread, fried quail egg, maple gastrique*

#### **poached shrimp & crab ceviche**

*tomato, avocado, local citrus, arugula, pine nuts, pomegranate seed*

#### **hermosa salad**

*candied pecans, fuji apples, local goat cheese, blueberries, pomegranate vinaigrette*

#### **local beet salad**

*roasted & pickled beets, arugula, pistachio brittle, mint-goat cheese dressing*

### entrées

*choice of one*

#### **leek, spinach & sheep's milk ricotta quiche**

*baby herb salad, citrus vinaigrette*

#### **\*blue crab benedict**

*asparagus, poached eggs, lump crab, hollandaise*

#### **roasted Petaluma chicken**

*sweet potato puree, broccolini, roasted pepper-pomegranate emulsion*

#### **roasted alaskan halibut**

*cauliflower puree, spring peas, wild mushrooms, spring onions, meyer lemon butter*

#### **\*grilled beef tenderloin**

*house bacon, duck fat potato, creamed greens, red wine jus*

#### **roasted Rovey Dairy leg of lamb**

*ricotta gnudi, asparagus, carrots, olives, mint*

### dessert

*choice of one*

#### **carrot cake**

*carrot-ginger sauce, pineapple foam*

#### **meyer lemon cheesecake**

*lemon curd, blueberry gelato*

#### **white chocolate raspberry cremeux cake**

*guava curd, raspberry sorbet*

\*some items may contain undercooked proteins, this may increase the chance of food borne illness  
as a courtesy to all guests: the use of cellular phones is prohibited in dining areas